

# Blanc

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## ABOUT CARME RUSCALLEDA

Gastronomic Advisor - 7 Michelin Stars

**Carme Ruscalleda** manages Sant Pau in Sant Pol de Mar, which has 3 Michelin stars; Sant Pau in Tokyo, which has 2 Michelin stars; and, together with her son Raül Balam, Moments at Mandarin Oriental, Barcelona, which has 2 Michelin stars.

Carme Ruscalleda's gastronomic vision is based on modern Catalan culinary culture, with notes of Asian culinary culture. Touting the value of fresh, seasonal and locally sourced food, her goal is to offer a gourmet sensory experience with traditional and modern dishes, as well as "miniature kitchen" tapas. All of them healthy and exquisite.

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## OUR TAPAS

<b>Flute baguette with tomato and Iberian ham D.O.</b>	15
<b>Flute baguette with anchovies</b> "Grand Cru Cantábrico"	15
<b>Flute baguette with charcuterie</b> and "pan con tomate"	12
<b>Iberian ham croquettes</b> , 4 units	9
<b>Cheese &amp; beetroot croquettes</b> , 4 units	9
<b>Hummus</b> , tzatziki, crudités	14
<b>"Patatas bravas"</b>	9
<b>Langoustine gyozas</b> , 4 units	12
<b>Chicken wings with spicy sauce</b> , 6 units	12
<b>Hot dog BCN</b> : "País" sausage, romesco and vegetables	19
<b>Caviar Petrossian</b> : Ossetra Tsar imperial with blinis, sour cream 30 gr. served with a bottle of Ruinart "Blanc de Blancs" (37 cl)	140 180
<b>Iberian ham "bellota" 80gr.</b> served with Catalan flatbread and tomato	38

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## STARTERS

<b>Regal Oyster</b> – La Famille Boutrais	6€/u.
<b>Shrimp “Empedrat”</b> and vegetables	21
<b>Lobster salad</b> citrus and beans from the “cuc”	27
<b>Mediterranean tuna tartar</b> with avocado	26
<b>“Salmorejo 5 pieces”</b> : egg, celery, chips, cherries, onion	17
<b>Grilled market vegetables</b> with romesco	17
<b>Mediterranean salad</b> burrata, tomato, basil, romesco	21
<b>Caviar Petrossian</b> Ossetra Tsar imperial with blinis, sour cream 30 gr. served with a bottle of Ruinart “Blanc de Blancs” (37 cl.)	140 180

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## FISH

<b>Shellfish rice</b>	32
<b>Fish of the day</b> served with seasonal vegetables	28
<b>Turbot</b> served with potatoes, tomato, leeks, black olives	28
<b>Monkfish</b> with HK-Maresme sauce, eggplant and chayote	28

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## MEAT

<b>Cannelloni “Barcelonina”</b> with three meats: chicken, pork, veal	24
<b>Iberian secret</b> zucchini flowers, date chutney	30
<b>Lamb shoulder</b> served with potatoes, mint	30
<b>Beef steak “Trepó”</b> : zucchini, bell pepper, tomato and onion	32

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## DESSERTS

<b>Catalan cheese plate</b> with “Contrasts”	14
<b>“Mató de Fonteta”</b> with orange honey, “Carquinyolis”	9
<b>“Crema Catalana”</b>	9
<b>Our dessert trolley</b>	9€/u